

DESIGNER
dining
BY ANANTARA

OCEAN SAFARI

AMUSE BOUCHE

Seared scallop, butternut puree, coral tuile, citrus foam

STARTER

Lemon infused tuna tartar, avocado, wasabi aioli, tobiko

MIDDLE COURSE

Confit octopus, pimento puree, potato fondant,
safron butter sauce

PALETTE CLEANSE

Zesty lemon sorbet served in a frosted martini glass

MAINS

Butter-poached mozambican lobster, herb risotto, capper
lemon butter emulsion

DESSERT

Ginger crème brulee, lemon cloud, mirange drops